ANTIPASTI

TOMATO BASIL BISQUE
Creamy Tomato Soup Garnished with Basil Oil
S 5.50 - L 7.50

ZUPPA DEL GIORNO
Ask Your Server for the Daily Soup Special
S 5.50 - L 7.50

CHEF'S ARANCINI
Three Breaded Risotto Balls
Stuffed with Fior Di Latte 16.50
Add Extra Ball for 5.50

GNOCCHI POUTINE
Pan fried House Made Potato Gnocchi,
Canadian Cheese Curds & Marinara. 16.50
Add Italian Sausage 4.50
Substitute Bolognese 3

SAUTE DI COZZE
Fresh Mussels Tossed in White Wine Sauce or Spicy
Marinara. Served with Garlic Bread 18.50

RICOTTA DIP AL FORNO
Baked Roasted Garlic & Rosemary
Ricotta Dip, Pizza Bread 16

BRUSCHETTA CLASSICO
Baby Gem Tomatoes & Basil
with Pizza Bread 14

ANTIPASTO PLATTER
Prosciutto, Sopressata, Assorted Cheeses
Served with Crostini, Olives
& Marinated Vegetables 18

GARLIC BREAD
Four Strips of Focaccia, Evoo & Balsamic 6

SALADS

CAPRESE SALAD
Ripened Tomato, Fior Di Latte,
Basil & Mixed Lettuce 15.50

TAGLIATA DI MANZO 19
AAA Beef Striploin on a Bed of Peppery
Arugula Dressed with Balsamic Dressing
& Garnished with Tomatoes, Onions
& Goat Cheese Feta 19

INSALATA CESARE
Focaccia Croutons, Shaved Pecorino,
Bacon Bits, Fried Capers, Romaine,
Anchovy Dressing
Small 9.50 Large 14.50

INSALATA MISTA
Mixed Greens, Carrots, Tomato, Cucumbers
& House Dressing S 9.50 L 14.50

WOOD FIRE OVEN PIZZA

(Gluten free crust & vegan cheese available add 3.50)

SANTA MARIA
Classic Margherita, Fior di Latte,
Basil, EVOO 17.50

ST. LUKE
La Bomba Sauce, Chillies, Spicy Soppressata 19.50

ST. PETER
San Marzano, Fior di Latte, Italian Pepperoni 19.50

ST. BENEDICT
Four Seasons (Artichoke, Red Peppers,
Olives, Italian Ham), Fior Di Latte 19.50

ST. VINCENT
Assorted Vegetables, Pesto, Fresh Ricotta,
San Marzano Sauce 19.50

ST. MATTHEW
Italian Ham, Mushrooms, Fior di Latte. 19.50

ST. MICHAEL
Black Truffle, Porcini Cream Sauce, Fior Di Latte,
Crumbled Italian Sausage, Sauteed Mushroom. 20.50

ST. ANTHONY
All the Meats, Fior Di Latte 20.50

ST. CHRISTOPHER
Garlic Butter Sauce, Crispy Prosciutto,
Fior Di Latte, Scallions 19.50

ST. FRANCIS
Onion Jam, Fig, Goat Cheese, Arugula,
Balsamic Drizzle 19.50

SANDWICHES

(Available daily until 4pm with your choice of mixed salad, soup or fries)

CUBANO
Stuffed Pork Loin, Prosciutto, Pickles, Provolone 16

IL PADRINO
Genoa Salami, Capicola, Mortadella,
Prosciutto, Provolone Cheese
with Olive Tapenade, Lettuce, Tomato
Served on a warm Artisan Bread 16

STEAK SANDWICH
6oz AAA New York Striploin on Garlic Bread 17.50

GRILLED "CHEESUS"
Assorted Cheese Melted on a Focaccia 14

COTOLETTA DI POLLO
Panko Breaded Chicken breast,
Provolone Cheese & Marinara 16.50

PASTA

(Gluten free available, Add 3.50)

JOE'S BUCATINI CARBONARA
Cream, Egg Yolk, Pancetta, Pecorino Cheese,
Grana Padano, Crumbled Italian Sausage,
Finished with Chili Oil 22.50

PENNE ARRABIATA VATICANO
Italian Sausage, Kalamata Olives, Red Peppers
& Feta Cheese in Spicy Marinara Sauce 19.50

STROZZAPRETI FUNGHI
Mushroom Trio, Cream Sauce,
Spinach & Fontina Cheese 21.50

LASAGNA CARNE BRASATO
House Pasta, Bolognese, Spinach, Ricotta,
Marinara, with assorted Italian Cheeses 24.50

GNOCCHI BOSACIOLA
House Made Gnocchi with Wild Mushroom
Cream Sauce & Grana Padano 23.50

PESCATORE
Market Fish, Mussels, Shrimp, Clams &
Scallops, choice of Citrus Cream Sauce
or a Spicy Marinara 26.50

CARAMELLE
Stuffed Butternut Squash Ravioli tossed in
Brown Butter Sage Sauce rested on Arugula
& Finished with Toasted Walnuts & Lemon 23.50

BAKED TORTELLI
Cheese Stuffed Pasta with Your Choice of
Beef / Pork Bolognese or Chicken Bolognese.
Baked to Perfection 22.50

SPAGHETTI VATICANO
Spicy Chicken Bolognese or Beef
& Pork Bolognese, Cherry Tomatoes,
Pecorino, Basil Oil 20.00

ADD ONS

CHICKEN BREAST 7.50 **ITALIAN SAUSAGE** 5.50 **SHRIMP** 7.50 **ATLANTIC SALMON** 10.50

PRINCIPALE

(Entrées are served with roasted potatoes/ mashed potatoes & market vegetables
Or substitute for pasta in cream sauce / tomato sauce add 3.50 Add shrimp to your entrée 7.50)

BISTECCA DI NEW YORK
Grilled 10 Oz Striploin Steak Topped
with Green Peppercorn Sauce 35

VEAL SCALLOPINI MARSALA
Breaded Veal Scallopini Cooked To Golden Brown
& Drizzled with Mushroom Marsala Sauce 30

POLLO PARMIGIANA
Double-Breaded Garlic Chicken Breast
Served With Seasonal Vegetables & Spaghetti
Tossed in Cream Sauce or Marinara Sauce 28

BAKED SALMON WITH OLIVE TAPENADE
Oven Baked Salmon with Green
& Kalamata Olives, Chilli Oil 24.50

PORCHETTA
Slow Roasted Pork Loin Wrapped in
Pork Belly Glazed with Onion Jam Served
with House Made Gnocchi Tossed
in Marinara Sauce 28

WILD MUSHROOM RISOTTO & STEAK
Creamy Wild Mushroom Risotto
with Charbroiled Beef 25.50